

## Lou Wilson & Ben Crow Olea Monemuasia

### Greek Rice - Spanakorizo



### Ingredients

- 3 cloves garlic- crushed
- 1 large brown onion
- ¼ cup Phileos of Sparta  
Extra Virgin Olive Oil
- 2 ½ of greens and herbs (kale,  
spinach, parsley, dill etc)
- ¾ cup basmati rice
- 1 tsp dried oregano
- 1½ cups vegetable stock
- 1 small-medium lemon
- Salt and pepper
- Feta to crumble on top

## Method

1. Cut the onions into a small dice then add to a medium sized pot (with a lid) with  $\frac{1}{2}$  the olive oil, salt and pepper. Sweat down until clear. Then add garlic and continue to cook for 5 minutes.
2. Cut up the greens into ribbons and add to the pot. And cook for 3 minutes or until wilted. Add remaining oil then the rice.
3. Mix until the rice and greens are combined and well covered in a layer of olive oil.
4. Add the oregano and stock to the pot and mix well. Grate the zest of the lemon over the contents and mix in. Make sure all of the rice is under the stock and put the lid on and reduce the heat to low.
5. Cook on low with the lid on for 15 minutes then turn off the heat and allow the rice to sit and puff for another 10-15 minutes.
6. Before serving, add the juice of one lemon and test the flavour. Add salt and pepper if necessary.